



UCOOK

Asian-style Tropical Pork

with fresh mint & stonefruit

Nothing beats a secret sauce to elevate any meal, Chef! We let you in on this classified culinary trick with a special UCOOK umami sauce, which covers al dente egg noodles, browned strips of pork, & silky onions. Top with some tropical freshness featuring sweet stonefruit, chilli & mint.

Hands-on Time: 25 minutes

Overall Time: 30 minutes

Serves: 2 People

Chef: Kate Gomba

Simple & Save

Deetlefs Wine Estate | Deetlefs Stonecross
Pinotage

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Ingredients & Prep

2 cakes	Egg Noodles
40g	Green Leaves <i>rinse & finely shred</i>
1	Stonefruit <i>rinse & roughly chop, discarding the pip</i>
5g	Fresh Mint <i>rinse & finely chop</i>
1	Fresh Chilli <i>rinse, trim, deseed & finely slice</i>
300g	Pork Schnitzel (without crumb)
1	Onion <i>peel & roughly slice</i>
120ml	Umami Sauce <i>(50ml Oyster Sauce, 50ml Tomato Sauce & 20ml Rice Wine Vinegar)</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel

1. NOODLES Bring a pot of salted water to a boil for the noodles. Cook the noodles until al dente, 7-8 minutes. Drain and rinse in cold water.

2. TROPICAL SALSA In a bowl, combine the shredded green leaves, the stonefruit pieces, the chopped mint, the sliced chilli (to taste), a drizzle of olive oil, and seasoning.

3. PORK STRIPS Place a pan over medium-high heat with a drizzle of oil. Pat the schnitzel dry with paper towel and cut into 1cm strips. When hot, sear the pork strips until browned, 1-2 minutes (shifting occasionally). Remove from the pan and season.

4. ALL TOGETHER Return the pan to medium heat with a drizzle of oil if necessary. When hot, fry the sliced onion until soft and lightly golden, 4-5 minutes. Mix in the cooked noodles, the pork strips, the umami sauce, and a splash of water. Remove from the heat.

5. DINNER IS READY Dish up the loaded noodles and top with the stonefruit salsa. Buon appetito, Chef!

Nutritional Information

Per 100g

Energy	436kJ
Energy	104kcal
Protein	7.8g
Carbs	14g
of which sugars	4.5g
Fibre	0.9g
Fat	1.5g
of which saturated	0.5g
Sodium	271mg

Allergens

Egg, Gluten, Allium, Wheat, Sulphites,
Soy, Shellfish

Eat
Within
2 Days